

## Milk Gravy100

Number of Servings: 100 (43.67 g per serving)

Amount	Measure	Ingredient
4 1/4	qt	Milk, 1%, w/add vit A & D
1 3/4	cup	Flour, all purpose, white, bleached, enrich

### Nutrients per serving

Nutrition Facts	
Serving Size (44g)	
Servings Per Container	
Amount Per Serving	
Calories 25	Calories from Fat 5
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

### Instructions

Serving Size: 3 T. or 1 1/2 oz = 0 CS  
Heat meat drippings in saucepan or skillet.  
Add flour and mix thoroughly.  
Slowly add milk, stirring constantly  
Continue to cook and stir until gravy thickens.

HACCP:

Cooking :

- Cook to an internal temperature of 145 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.